

Make it a
December
to remember

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MISKIN MANOR
HOTEL • HEALTH • WELL-BEING



Welcome to Christmas

Miskin Manor is a magical location to enjoy your festive celebrations! This independent, award-winning Hotel is a grade 2 listed building and is set in 25 acres of stunning grounds, just off the M4. We look forward to welcoming you this holiday season and making it a December to remember!

The Manor will be dressed to impress with an open fire roaring away in the lounge, combined with warm and friendly staff who can't wait to serve you and make your Christmas full of warmth, indulgence and festive cheer...

Our fantastic kitchen will be making delicious homemade cakes, biscuits and High Teas to treat you, your family and friends and with 6 function rooms and 42 uniquely decorated bedrooms, Miskin Manor is able to cater for any of your Christmas party needs...

Sunday 1st December	Carols by Candlelight
Friday 6th December	Health Club Christmas Party
Sunday 8th December	Festive Jazz High Tea
Saturday 14th December	Masquerade Ball
Sunday 15th December	High Tea with Santa
Friday 20th December	Peaky Blinders Party
Saturday 21st December	Festive Brunch with Santa
Sunday 22nd December	High Tea with Santa
Wednesday 25th December	Christmas Day Lunch
Thursday 26th December	Boxing Day Buffet
Tuesday 31st December	1920's Downtown New Year's Eve
Wednesday 1st January	New Year's Day Brunch



**Miskin Manor Hotel & Health Club,
Miskin, Nr Cardiff, CF72 8ND
01443 224 204
businessandevents@miskin-manor.co.uk
www.miskin-manor.co.uk**

Festive High Tea with Santa

Sunday 15th December & Sunday 22nd December

Indulge in our homemade High Tea
and meet Santa Claus

£23.50 per Adult £13.50 per Child

Christmas Brunch with Santa

Saturday 21st December

Join Father Christmas for a magical Brunch
and story telling

£23.50 per Adult £13.50 per Child



December Restaurant Menu

STARTER

Cream of Winter Vegetable Soup (V)

Herb Crème Fraiche, Garlic Croutons

Home-Cured Beetroot Gravlax

Horseradish Remoulade, Pea Gel

Pressed Ham Hock & Pickled Apricot Terrine

Quails Egg & Frisée Salad, Piccalilli Compote

Caramelised Shallot Tarte Tatin (V)

*Port & Red Onion Marmalade,
Blue Cheese & Walnut Crumble*

MAIN

Traditional Butter Roasted Turkey Breast

*Pigs in Blankets, Chestnut & Cranberry Stuffing,
Roasting Gravy*

Stout Braised Blade of Beef

*Baby Carrots, Horseradish Creamed Potato,
Concasse of Mushroom Sauce*

Pan Seared Darne of Salmon

*Shallot, Lemon & Dill Crushed Potato,
King Prawn Beurre Blanc*

Wild Mushroom & Leek Filo Parcel (V)

*Roasted Cherry Tomatoes,
Balsamic & Port Reduction*

All main courses served with roasted root vegetable panache, braised red cabbage & brussel sprouts

DESSERT

Traditional Christmas Pudding

Rum Soaked Raisin Cream Sauce

Dark Chocolate & Penderyn Tart

Roché of Clotted Cream, Raspberry Compote

Mulled Wine Cheesecake

Chestnut Base, White Chocolate Paint

Clementine Stand Alone Brulée

Candied Orange, Cointreau Syrup

Freshly Brewed Tea, Coffee & Mince Pies

LUNCH

2 Courses - £25.00, 3 Courses - £30.00

DINNER

2 Courses - £30.00, 3 Courses - £35.00

Christmas Parties

Celebrate in style with us by booking one of our themed Christmas parties... or why not book your own Christmas Party and let us assist you with the arrangements.

Arrival drinks at 7pm will flow into a scrumptious 3 course meal, then sit back and enjoy the entertainment with an opportunity to get your dancing shoes on!

Sunday 8th December 2019
FESTIVE JAZZ HIGH TEA
Price £23.50

Saturday 14th December 2019
MASQUERADE BALL
Price £49.99

Friday 20th December 2019
PEAKY BLINDERS PARTY
Price £49.99

Tuesday 31st December 2019
1920's DOWNTON NEW YEAR'S EVE
Price £85.00

Christmas Party Menu

STARTER

Cream of Winter Vegetable Soup (V)
Herb Crème Fraiche, Garlic Croutons

Home Cured Beetroot Gravlax
Horseradish Remoulade, Pea Gel

MAIN

Traditional Butter Roasted Turkey Breast
Pigs in Blankets, Chestnut & Cranberry Stuffing, Roasting Gravy

Pan Seared Darne of Salmon
Shallot, Lemon & Dill Crushed Potato, King Prawn Beurre Blanc

Wild Mushroom & Leek Filo Parcel (V)
Roasted Cherry Tomatoes, Balsamic & Port Reduction

All main courses served with roasted root vegetable panache, braised red cabbage & brussel sprouts

DESSERT

Traditional Christmas Pudding
Rum Soaked Raisin Cream Sauce

Dark Chocolate & Penderyn Tart
Roche of Clotted Cream, Raspberry Compote

After-Party Accommodation

Why not take advantage of our special accommodation rates when booking your Christmas party? If you wish to book please call 01443 224 204

Standard single room inclusive of breakfast: **£95.00**
Standard double room inclusive of breakfast: **£120.00**

Terms and Conditions apply.
Please contact us for further information or view our website.



Christmas Day Lunch

Sit back, relax and enjoy the ambiance of Miskin Manor with your family and friends on Christmas Day while we take care of your festive celebrations in style!

On arrival, you will be greeted with a warm glass of Mulled Wine and a selection of Seasonal Canapés, before sitting down to enjoy your locally sourced 5 course Christmas Dinner.



WEDNESDAY 25TH DECEMBER

ADULT £98.00 CHILD £49.00 (aged 10 and under)

SERVED FROM 12.00PM TO 4.30PM

STARTER

Parsnip & Apple Soup (V)

Chestnut Crumble

King Prawn, Scallop & Lobster Tian
Lemon Crème Fraiche, Soda Bread Crostini

Pressed Ham Hock, Home Smoked Chicken & Tarragon Terrine
Piccalilli Compote, Melba Toast

Wild Mushroom & Shallot Fricassee Tart (V)
Roasted Cherry Tomatoes, Watercress & a Balsamic Reduction

Winter Pimms Sorbet

MAIN

Traditional Butter Roasted Turkey Breast
Pigs in Blankets, Chestnut & Cranberry Stuffing, Roasting Gravy

Traditional Roasted Striploin of Beef
Yorkshire Pudding, Red Wine Gravy

Pan Seared Seabass
Laverbread Infused Crushed Potatoes, Cockle & Champagne Beurre Blanc

Cranberry, Chestnut & Pistachio Filo Parcel (V)
Sweet Potato Puree, Baby Vegetables

All main courses served with roasted root vegetable panache, braised red cabbage & brussel sprouts

DESSERT

Traditional Christmas Pudding
Rum Soaked Raisin Cream Sauce

Merlyn & White Chocolate Parfait
Cranberry Compote & Vanilla Stock Syrup

Orange & Mascarpone Deconstructed Cheesecake
All Butter Shortbread Crumb, Star Anise Ice Cream

Panettone Bread & Butter Pudding
Cinnamon Custard, Mulled Berry Jam

Freshly Brewed Tea, Coffee with Mince Pies

**Selection of Cheese & Biscuits
Chutney, Celery & Grapes
(Supplement of £8.95)**

Boxing Day Buffet

STARTER

Butternut Squash, Chilli & Coriander Soup

Crown of Melon

Fresh fruit & Raspberry Sorbet

MAIN

Chicken Coq au Vin

Braised Brisket of Beef
Carrot, Parsnip & Thyme

Whole Dressed Salmon
Fresh Seafood & Samphire

Sweet Potato Tagine
Spiced Couscous

Honey Roasted Ham
Turkey & Cranberry
Continental Meat Platter

Garden Vegetables
Coleslaw

Waldorf Salad
Potato Salad

Homemade Bread Rolls

Cold Cutting Pies
Homemade Chutneys

DESSERT

Yule Log
Sherry Trifle
Mince Pies

ADULT £33.00 CHILD £16.50

THURSDAY 26TH DECEMBER
12.30PM TO 3.00PM

Festive High Tea

Festive High Teas served daily.

Available from 1st December from 2pm to 5pm
(excluding 25th/26th Dec and 1st Jan 2020)

Festive High Tea

Snowballs

Gingerbread Man

Cinnamon Spiced Apple & Eggnog
Crème Pâtissière Crumble

Christmas Pudding Dark Chocolate Brownie

Clementine & Almond Infused Carrot Cake

Mince Pies

Cranberry Scones
with Strawberry Jam & Clotted Cream

Chef's Selection of Sandwiches:

Butter Roasted Turkey & Cranberry
Smoked Salmon and Dill Crème Fraiche
Cucumber

If you have any dietary requirements,
please let us know upon booking.

For parties over 10 please call Business and Events
on 01443 803 954 to book.

ADULT £23.50 CHILD £13.50

Carols by Candlelight

SUNDAY 1ST DECEMBER
ARRIVAL FROM 6PM

Come and enjoy the warm tones of the Llantrisant Male Voice Choir (TBC) as they sing us into the Christmas season with traditional carols and wonderfully festive decorations.



Adults: £12.95

- Inclusive of Mulled Wine & Homemade Mince Pie
(alternative non-alcoholic refreshment available)

Children: £6.50

- inclusive of Mini Hot Chocolate & Biscuit.
(10 yrs and under)



New Year's Eve

Celeriac & Apple Velouté (V)
Liquorice Panna Cotta

Home Oak Smoked Salmon Scotch Egg
Beetroot Slaw & Lemon Syrup

Pan Roasted Wood Pigeon Breast
Mushroom & Pancetta, Port Jus

Pink Champagne Sorbet

28 Day Aged Fillet of Usk Beef
*Oxtail Ragout, Chive & Duck Egg Yolk,
Duchess Potato, Thyme Reduction*

Carrot Cake Porridge
Walnut Crumble

Dark Chocolate Fondant
Coffee & Amaretto Ice Cream, Chocolate Nibs

**Freshly Brewed
Tea & Coffee**

Price £85.00



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